

Sit Down Menus

Package 1 - \$25.00 per person

Choice of four per menu

Overstuffed Deli Sandwiches - Hot Pastrami, Hot Corned Beef, Hot Brisket of Beef or Fresh Turkey on Rye Bread with choice of Baked Potato Knish, French Fries or Potato Pancake

Prime Burger - with lettuce, tomato, grilled onions and French fries

Turkey Burger - with cranberry sauce, lettuce, tomato, grilled onions and French fries

Veggie Burger - with a Mesclun Salad

Homemade Cheese Blintzes – served with warm strawberry or blueberry fruit sauce a wedge of cantaloupe and sour cream

Marinated Grilled Vegetable Aioli – with grilled eggplant, zucchini, yellow squash and roasted red peppers on toasted garlic club bread served with mixed field greens

Pastrami King Favorite Salad – grilled chicken, honey glazed walnuts and dried cranberries served over field greens topped with crumbled blue cheese and served with a raspberry vinaigrette dressing

Chicken Caesar Salad – classic Caesar salad with grilled chicken, homemade croutons and Caesar dressing

Southern Fried Chicken Salad – chunks of fried chicken, corn, glazed walnuts, red onion, cucumber, romaine lettuce with ranch dressing

Cobb Salad – grilled chicken, avocado, bleu cheese, bacon, tomato, chopped egg and lettuce served with balsamic vinaigrette dressing

Lime Chicken Salad – warm grilled chicken marinated in olive oil and fresh lime with romaine lettuce, avocado, artichoke hearts, onion, plum tomato, black olives with a honey mustard dressing

Choice of Beverage: Coffee, Tea and Fountain Soft Drinks

Package 2 - \$35.00 per person

Choice of House Salad or Any of Our Homemade Soups

Choice of four per menu

Chicken Marsala – with mushrooms and wine sauce, sautéed julienne vegetables and mashed potatoes

Chicken Franchise – with sautéed julienne vegetables and mashed potatoes

Penne or Rigatoni a la Vodka – with chicken in a pink vodka sauce

Bow Tie Pasta – with chicken, sundried tomatoes and mushrooms in a creamy roasted garlic sauce

Penne Pasta Primavera – with grilled vegetables in a plum tomato basil sauce

Broiled Salmon – with lemons and herbs, mashed potatoes and garden vegetables

Roast Fresh Turkey – with mashed potatoes, garden vegetables and cranberry sauce

Roast Half Chicken – with mashed potatoes and garden vegetables

Marinated Sliced Steak – with pan roasted potatoes and garden vegetables

Brisket of Beef – with potato pancakes, apple sauce and gravy

Sweet and Sour Stuffed Cabbage – with mashed potatoes and garden vegetables

Choice of Beverage: Coffee, Tea and Fountain Soft Drinks

*The Pastrami King will prepare a printed menu for your special occasion that is included in the price with any of our Sit Down Menus

Buffet Style Menus

The Royal Package - \$40.00 per person

The buffet line includes our signature Pastrami, Corned Beef and Brisket of Beef served hot from Chafing Dishes

Fresh Turkey, Roast Beef and Salami decorated on platters

Grilled Chicken & Pasta Salad
Grilled Vegetables Aioli

Potato Salad, Cole Slaw, Macaroni Salad and a Relish Tray of sour and half sour pickles, sour tomatoes and sweet peppers

Assorted Bread Basket
Fresh Fruit Platters
Assorted Cookie & Rugelach Platters

Choice of Beverage: Coffee, Tea and Fountain Soft Drinks

The Royal Deluxe Package - \$45.00 per person

The Royal Deluxe Package includes everything in the Royal Package plus your choice of Salad and Pasta from the following:

Tossed Garden Salad with mixed field greens, cucumber and plum tomato or Classic Caesar Salad with homemade croutons

Penne a la Vodka or Penne Pasta Primavera with grilled vegetables in a plum tomato basil sauce served hot from a Chafing Dish

The “King” Package - \$50.00 per person

Choice of one Salad

Tossed Garden Salad
Classic Caesar Salad
Chopped tomato, cucumber and onion in a vinaigrette dressing

Choice of two Appetizers decorated on Platters

Fresh Mozzarella Cheese with Beefsteak Tomato and Basil
Stuffed Mushrooms with vegetable breadcrumb stuffing
Grilled Chicken & Pasta Salad
Grilled Vegetables Aioli
String Bean Walnut Salad with sundried tomatoes

Choice of one Pasta served hot from Chafing Dish

Penne or Rigatoni a la Vodka
Bow Tie Pasta – with broccoli, fresh tomatoes and mushrooms in a creamy garlic sauce
Penne Pasta Primavera – with grilled vegetables in a plum basil tomato sauce
Fettuccini – with fresh spinach, sun dried tomatoes, diced fresh mozzarella cheese, garlic and olive oil

Choice of two Entrees served hot from Chafing Dish

Chicken Marsala
Chicken Franchise
Sautéed Sesame Chicken
Roasted Chicken
Broiled Salmon Almondine
Sliced Brisket of Beef with brown gravy
Marinated Sliced Steak
Sweet and Sour Stuffed Cabbage

*All Entrees are served with fresh garden vegetables

Assorted Bread Basket
Fresh Fruit Platters
Assorted Cookie & Rugelach Platters

Choice of Beverage: Coffee, Tea and Fountain Soft Drinks

Add Hors D’oeuvres to any Package for an additional \$8.00 per person

Choice of four passed by Waitstaff – Butler Style

Franks in the blanket with deli mustard
Mini Potato Knishes with deli mustard
Mini Potato Pancakes with apple sauce
Mini Reuben Sliders
Corned Beef Poppers
Stuffed Mushrooms
Chicken Fingers with honey mustard dipping sauce
Sesame Chicken Satays with honey teriyaki sauce
Chopped Chicken Liver on cocktail rye
Sweet and Sour Meatballs
Mini Stuffed Cabbage
Mini Maryland Crabcakes
Fresh Mozzarella wrapped in Pastrami
Fresh Mozzarella with roasted peppers on baguette
Sliced Steak on baguette

Add Appetizers to any Package for an additional \$10.00 per person

Choice of two decorated on Platters

Fresh Mozzarella Cheese with beefsteak tomato and fresh basil
Sweet and Sour Stuffed Cabbage
Chopped Chicken Liver Mold
Kasha Varnishkes and Egg Barley with Mushrooms
Potato Pancakes with apple sauce
Assorted Knishes – potato, kasha and spinach
Fried Kreplach with crispy onions and a cucumber dill dipping sauce
Potato Skins with broccoli, bacon and melted cheddar cheese
Buffalo Chicken Wings with a bleu cheese dipping sauce
Mixed Vegetable Tempura – with broccoli, cauliflower and zucchini
served with a light spicy dipping sauce
Grilled Vegetables Aioli
Stuffed Assorted Quesadillas
Cheese Platter with assorted cheeses, crackers and grapes
Crudit  Platter with bleu cheese and ranch dipping sauces

Soup or Salad

Add any of our homemade soups or a house salad for an additional \$5.00 per person or both for an additional \$8.00 per person

Desserts

Assorted Cookie and Rugelach Platters
Fresh Fruit Platters
(Choice of one for an additional \$5.00 per person or both for \$8.00 per person which includes coffee service at no additional charge)

Watermelon Baskets (in season)
Assorted Cakes, Pastries, Strudels and Pies (priced separately)
Custom Occasion Cake (priced separately)

Beverages

Each party package includes coffee, tea and fountain soft drinks. The packages do not include beer, wine, Dr. Brown’s soda and bottled soda. You can run a tab for these beverages or have unlimited beer, wine and soda for \$15.00 per person per three hour party

We can also prepare any type of custom menu for your special occasion

All parties are for three hours and require a minimum of 30 guests. Final guest counts are required one week prior to the party date and this represents the minimum guarantee for payment. New York State sales tax and a gratuity of 20% will be added to the final bill. Parties are payable by cash or credit card and a \$200 deposit will be required to secure the date.

Thank you for your patronage and we intend to make your party a memorable one!



Pastrami King[®]
RESTAURANT AND CATERERS
“Food fit for a King”

**196 Merrick Road • Merrick, NY 11566
Telephone: 516-377-4300**

**Catering Packages in Our
Private Party Room**